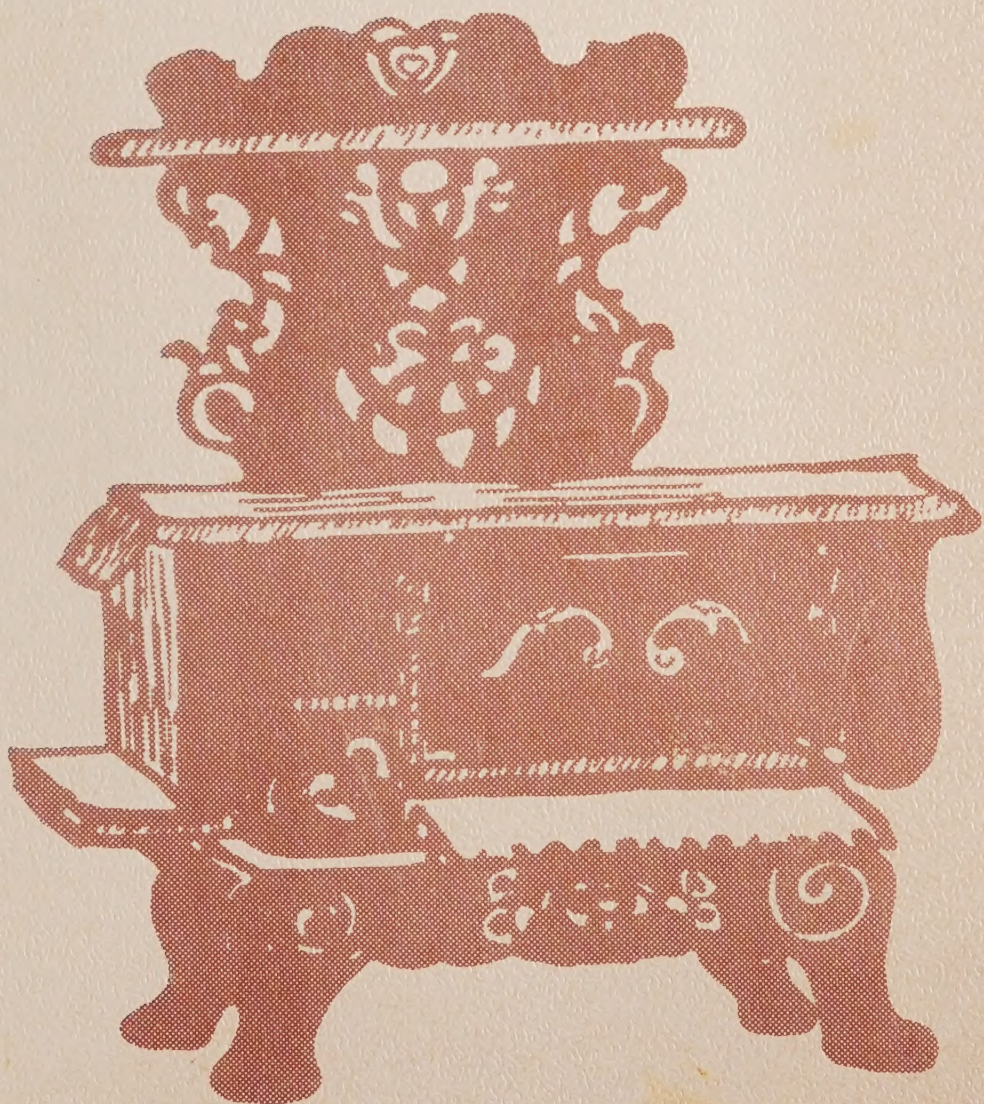


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## MAMA'S PICKLES

Mrs. Dewitt Sparger

6 lb. sliced cucumbers  
 6 lb. sugar  
 2 qt. vinegar - spice bag - lime - alum

1. Slice cucumbers thin.
2. Soak overnight in 1 bottle Lilly lime with water to cover.
3. Soak 6 hours in strong salt water ( about 2 c. )
4. Soak 1 hour in clear water
5. Boil 1/2 hour in alum water ( 3 Tbsp. alum )
6. Rinse in hot water.
7. Put in boiling syrup ( vinegar, sugar, spice bag ) and boil until pickles are clear and brittle.
8. Put in jars while still hot.

## SAUSAGE BALLS

Mrs. C. G. Comer

3 c. Bisquick  
 1 lb. Jesse Jones Sausage ( mild ) room temperature  
 2 c. shredded Kraft Cracker Barrel Sharp Cheese

Dump in bowl and knead together. If it does not stick together, drop a few drops of water. Roll into balls. Put on cookie sheet and bake at 425 for 12 to 15 minutes.

To freeze, bake 10 minutes.



## CHEESE BALLS

Mrs. C. G. Comer

2 sticks margarine  
2 c. grated sharp cheese  
( extra sharp is better )

2 c. plain flour  
2 c. Rice Krispies  
Dash of cayenne pepper ( optional )

Roll in small balls and bake for 10 minutes, or until slightly brown at 350 degrees.

## CHEESE WAFERS

Miss Edythe Reece

2 c. sharp cheese, grated  
1 stick butter ( both warmed )  
1 c. unsifted flour

1 scant tsp. salt  
1/4 tsp. cayenne pepper ( use little  
less if you do not care for the hot  
taste )

Make into 2 rolls. Put in refrigerator to get cold or overnight. Slice thin. Top with 1/2 pecan and bake on cookie sheet lined with Reynolds Wrap. Remove wafers when cooled.

Note: The entire amount of dough is too hard to handle at one time. It is suggested that you put half the quantity in wax paper working with your hands until a roll is made the size of store cookie rolls. Store in refrigerator until ready.

## SAND DABS

Mrs. Neill M. Smith

2 c. plain flour  
2 tsp. cold water  
1 c. chopped pecans

3/4 c. butter  
4 Tbsp. powdered sugar  
2 tsp. vanilla

Cream butter and add sugar, water, flour, vanilla and nuts. When thoroughly mixed, make out in rolls the size of your thumb. Place on ungreased cookie sheet and cook in 300 degree oven. When slightly browned remove from oven, let cool a few minutes then roll in powdered sugar and place on wire rack to completely cool.

If Sand Dabs are stored in tight tin box between layers of wax paper, they will keep indefinitely. Yield: 3 doz.

## SOUR CUCUMBER PICKLES ( Recipe for 1 quart )

Mrs. D. W. Hemmings

Slice onion and place in bottom of can. Pack cucumbers in can - slice onion on top. Add 1 tsp. salt; 1 Tbsp. sugar; a pinch of alum.

Bring to boil 2 parts vinegar and 1 part water. Have packed jars of cucumbers in cooker of hot water, then pour vinegar over the packed cucumbers and seal. Leave in hot water that is to the neck of the jar until cucumbers change color. DO NOT LET BOIL. Takes about 15 minutes in the hot water for them to change color.



## CHEESE STRAWS

Mrs. Frank Moore

### Plain Pastry:

2 c. all-purpose flour  
1 tsp. salt

1/2 c. shortening  
5 to 6 Tbsp. cold water

Sift flour and salt; cut in shortening with pastry blender until mixture is the size of small peas. Add water a Tbsp. at a time, mixing and pressing ingredients together with a fork until dough is just moist enough to hold together.

Form in 4 balls for cheese sticks. Form in 2 balls for double crust pie. Chill before rolling.

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Roll 1/2 recipe plain pastry 1/8 inch thick; sprinkle 1/2 c. grated American cheese over half; fold over. Roll 1/4 by 4 inch strips. Bake in 425 degree oven for 10 minutes. Makes about 1 1/2 dozen straws.

## PICKLE BEANS

Mrs. Frank Moore

Cornfield beans, full grown, yet tender. Prepare as for canning. Cook unsalted, until beans inside pods are tender enough to mash slightly. Do not over-cook. Cool overnight. Use stone jar, size depending on amount of beans to be pickled. Do not fill jar too full. Leave about 5 inches for rock.

Drain water from beans and place alternately with rock salt. (Do not use iodized salt.) For each 3 double-handfuls of beans, sprinkle with a small handful of salt. Repeat until all beans have been placed in jar. Place a clean white cloth on top of beans. Push cloth down around beans to hold beans under water.

Place a plate on top of the cloth and a big rock on top of the plate. Put water to cover rock. Sprinkle with salt and tie white clean cloth over jar.

Let stand 2 weeks after beans have been pickled; they may be canned using bring that is in beans; or they can be left, and used from jar as needed, if they are left covered and in brine.

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## 20 MINUTE VEGETABLE SOUP

Mrs. Vel Pierce

Brown 1/2 lb. ground beef and drain. Add 1 lb. can stewed tomatoes, 1 - 8 oz. can tomato sauce, 2 c. water, 1 - 10 oz. pack of frozen mixed vegetables, 1/2 env. dried onion soup and 1 tsp. sugar.

After mixture comes to a boil, cook for 20 minutes.

## ROQUEFORT DRESSING

Mrs. William Crownfield

1/2 pt. sour cream  
1/2 c. mayonnaise ( do not  
substitute salad dressing )

1/2 spring onion ( minced  
3 oz. roquefort cheese

Mix together and serve at room temperature.

## GREEN GODDESS SALAD DRESSING

Mrs. Gray Hall

1/4 tsp. garlic salt ( or 1  
clove garlic, grated )  
2 Tbsp. chopped anchovies  
( 1 tsp. anchovy paste )  
3 Tbsp. finely chopped onion  
1 Tbsp. lemon juice

3 Tbsp. tarragon vinegar  
1/2 c. sour cream  
1/3 c. finely chipped parsley  
( fresh )  
1 c. mayonnaise  
Little salt & coarse black pepper

Mix well.



## ICE BOX SLAW

Mrs. Robert Bryant

3 lb. cabbage	2 medium onions
2 green peppers	1 Tbsp. salt
1 - 4 oz. jar pimento	2 Tbsp. mustard seed

In saucepan, combine 2 c. water, 1 1/2 c. vinegar and 2 c. sugar. Heat, stirring, until mixture comes to a boil and sugar is dissolved. Set aside to cool. Grate or chop vegetables. Pour vinegar mixture over chopped vegetables. Store in refrigerator.

Will keep in refrigerator for at least a month.

## LIME-CHERRY SALAD

Mrs. Gene Everette

1 pkg. lime Jell-O	1 small jar maraschino
3/4 c. large marshmallows	cherries
1 can crushed pineapple	1 c. chopped nuts
2 small pkg. cream cheese	1 Tbsp. mayonnaise

Bring 2 c. water to boil. Add jell-O, dissolved, then marshmallows and stir until completely dissolved. Add the liquid pineapple juice drained from the crushed pineapple. Cool.

Prepare softened cream cheese and add mayonnaise, pineapple, nuts and cherries. Add to cooled mixture and pour into a mold. Let harden.

## DREAM SALAD

Mrs. Larry Williams

1 can pineapple tidbits, drained	1/2 pkg. miniature marshmallows
1 can coconut	1/2 pt. sour cream

Toss above ingredients together and when mixed well, add: 1 can mandarin orange segments and toss lightly. Chill overnight for best results. Add 1/4 c. maraschino cherries and serve on lettuce.

## GREEN BEAN SALAD

Mrs. Ray Alberty

1 can seasoned French Style Green Beans	3 stalks celery
1 can green peas	1/4 c. salad oil
1 medium onion	1/2 c. vinegar
	3/4 c. sugar

Drain green beans and peas. Chop onions and celery. Into these ingredients add oil, vinegar and sugar. Let marinate overnight. Drain and serve.





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## 24 HOUR SALAD

Mrs. William Crownfield

2 eggs	4 Tbsp. vinegar
6 Tbsp. sugar	2 Tbsp. butter

Beat eggs, sugar and vinegar together. Cook until thick and smooth. Remove from heat, add butter and cool. Then fold in: 1 c. whipped cream. Add 2 c. pineapple, diced, 2 oranges, diced, 2 c. halved grapes, 1 jar maraschino cherries and 2 c. marshmallows ( cut about the size of grape ). Mold and chill in refrigerator for 24 hours.

## PINEAPPLE MARSHMALLOW SALAD

Mrs. Warren Alberty

1 pkg. lemon flavored gelatin	24 marshmallows, cut into
1 - #2 can crushed pineapple	small cubes ( I use 144
1/4 tsp. ground ginger	miniature marshmallows )
12 oz. creamed cottage cheese	1 Tbsp. lemon juice
1 tsp. grated lemon rind	

Drain juice from pineapple and add water to make 1 1/2 c. liquid. Add lemon rind to liquid and bring to a boil. Use to dissolve gelatin. Cool. Add drained pineapple, ginger, cottage cheese and lemon juice. Congeal. Makes 8 to 10 servings.

## PEPPED-UP POTATO SALAD

Mrs. Porter Comer

1 1/2 tsp. mustard seed	5 c. diced, cooked
1 tsp. celery seed	potatoes
3 Tbsp. vinegar	3/4 c. mayonnaise or salad
1 1/2 tsp. salt	dressing
1/2 c. finely chopped green onion and tops	2 hard-cooked eggs, chopped

Soak mustard seed and celery seed in vinegar ( several hours or overnight, if possible). Combine seed mixture with salt and green onions. Add potatoes and mix lightly. Add mayonnaise and chopped eggs; toss to mix.

Chill thoroughly. Trim with hard-cooked egg wedges and onions. Makes 6 servings.

Mustard seed and celery seed ( soaked in vinegar ) make the difference in this salad.

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## STRAWBERRY - NUT SALAD

Mrs. Jasper Cook

2 pkg. strawberry gelatin	1 lb. 4 oz. can crushed pineapple
1 c. boiling water	3 bananas
2 - 10 oz. pkg. frozen, sliced strawberries (thawed)	1 c. chopped nuts
	1 pt. sour cream

Dissolve gelatin in water. Fold in all of strawberries at once, drained pineapple, bananas and nuts. Pour half into 18x8x2 inch baking dish. Refrigerate about 1 1/2 hours.

Spoon sour cream over evenly and then gently spoon on the rest of the strawberry mixture. Refrigerate overnight. Cut in squares and serve on lettuce.

## LEMON SALAD

Miss Mary Bet Haymore

1 box lemon Jell-O	1 1/2 c. boiling water
1 small can crushed pine- apple	1 c. celery
1 - 8 oz. pkg. cream cheese	1 to 2 c. chopped pecans

Mix together and chill.

## ORANGE-LIME CONGEALED SALAD

Mrs. Gene Everette

1 1/2 c. hot water	8 marshmallows
1 pkg. orange Jell-O	1 c. crushed pineapple
1 - 6 oz. pkg. Philadelphia cream cheese	1 Tbsp. mayonnaise

Mix these ingredients together. Dissolve well and chill. When this mixture begins to congeal, add 1 c. whipped cream and 1 c. chopped pecans.

Mix together 1 pkg. lime Jell-O and 2 c. hot water. Let cool and pour on the above mixture.

Note: Where the recipe says 1 1/2 c. hot water, use 1 c. for orange Jell-O and 1/2 c. to dissolve the marshmallows.

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## APPLE SNOW SALAD

Mrs. Robert Freeman, Jr.

1 - 8 3/4 oz. can undrained  
crushed pineapple  
2 beaten eggs  
1/2 c. sugar  
1/4 c. water  
3 Tbsp. lemon juice

Dash of salt  
2 c. diced, pared  
apples  
1/2 c. chopped walnuts  
1 c. whipping cream, whipped

In saucepan combine pineapple, eggs, sugar, water, lemon juice and salt. Cook over low heat, stirring constantly, until thickened. Chill.

Stir in apples and walnuts; fold in whipped cream. Pour into 8x8x2 inch pan. Freeze until firm. Let stand at room temperature 10 - 15 minutes before serving. Cut into squares. Serves 9.

## ORANGE SPARKLE

Miss Eleanor Cooper

1 - 3 oz. pkg. orange gelatin  
1 c. boiling water  
1 pt. orange sherbert

11 oz. can mandarin orange  
sections, drained  
2 pkg. Kraft Miniature Marsh-  
mallows

Dissolve gelatin in boiling water. Add sherbert; stir until dissolved. Chill until almost firm; fold in fruit and marshmallows. Fill 6 dessert dishes; chill until firm.

Garnish with additional marshmallows and orange sections, if desired. Makes 6 servings.

## FROSTED SALAD

Mrs. Cecil McMillion

1 box orange gelatin  
1 box lemon gelatin  
1 - #2 can crushed pineapple-  
2 or 3 bananas, diced

1 c. miniature marshmallows  
1 box whipped topping mix  
(1 env. )  
1 lemon

Dissolve gelatin in 2 c. hot water; add 1 1/2 c. cold water and juice of lemon. Chill until slightly thickened. Add drained pineapple, diced bananas and marshmallows. Chill until firm.

Frosting: Mix and cook in double boiler until thick:

2 Tbsp. flour  
1/2 c. sugar

1 beaten egg  
1 c. pineapple juice

Remove from heat, Add 2 Tbsp. butter. Let stand until cold. Prepare topping mix as directed. Add frosting mix and beat.

( continued )



## FROSTED SALAD ( continued )

Pour over gealtin when firm and sprinkle nuts on top.

## CONGEALED CHRISTMAS SALAD

Mrs. Warren Alberty

2 pkg. ( 3 oz. each ) lime gelatin	20 oz. can crushed pineapple
2 pkg. ( 3 oz. each ) lemon gelatin	8 oz. pkg. cream cheese
1 c. hot water	1 c. mayonnaise
1 c. small marshmallows	1 c. heavy cream
	2 pkg. ( 3 oz. each ) raspberry gelatin

Dissolve lime gelatin by pkg. directions and place in a 10x12 inch pan. Chill until firm. Dissolve lemon gelatin in 1 c. hot water; add marshmallows and heat until marshmallows melt.

Mix undrained pineapple with cream cheese and heat until smooth and add to lemon gelatin. Fold in mayonnaise and cream which has been whipped. Pour over set lime gelatin layer.

Dissolve raspberry gelatin by pkg. directions. Chill until syrupy, then pour gently over cream lemon-pineapple layer.

The result is a bright red, white and green salad to cut into squares. Makes 12 to 16 servings.

## BRISTOL MALLOU MOLD

Mrs. Jasper Cook

2 - 3 oz. pkg. orange Jell-O	1 1/2 c. orange juice
2 c. boiling water	1 1/2 c. orange sections
1 - 10 oz. bottle ginger ale	1/2 c. green grapes, halved

Dissolve orange Jell-O in boiling water; add ginger ale. Chill until slightly thickened. Fold in fruit. Pour into 9 inch tube pan. Chill until firm. Remove.

Note: 1 can pineapple tidbits may be used.

Topping: 2 c. miniature marshmallows; 1 c. sour cream; 1/3 c. chopped pecans. Combine these ingredients: marshmallows and sour cream. Spoon on top and serve in center of ring.

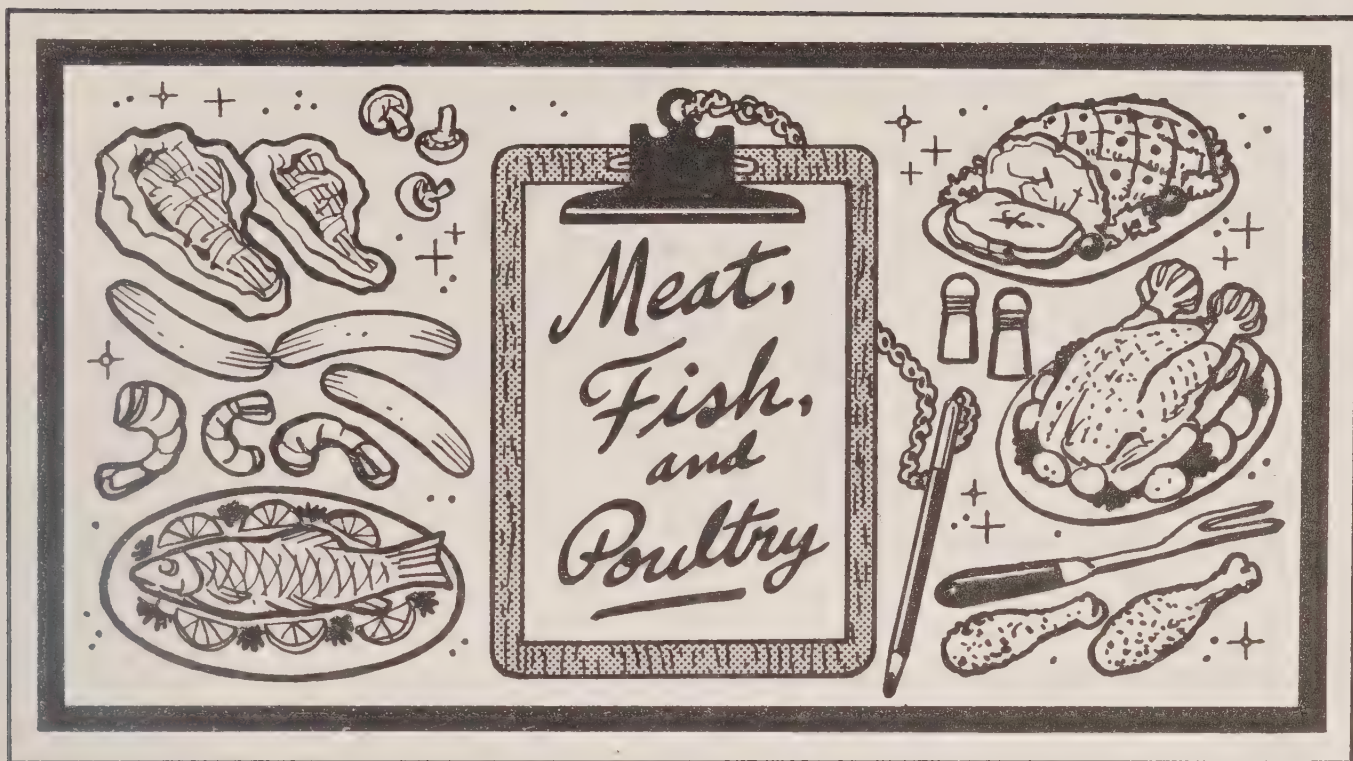
Sprinkle with nuts.

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## BARBECUED HAMBURGERS

Mrs. Robena Jarvis

1 c. soft bread crumbs  
 1/2 c. milk  
 1 1/2 lb. ground beef  
 2 small onions, peeled  
 and sliced

1/2 tsp. salt, dash of pepper  
 3 Tbsp. Worcestershire sauce  
 2 Tbsp. vinegar  
 1/4 c. sugar  
 3/4 c. catsup

Combine crumbs, milk and beef; mix well. Shape into patties. Heat fat in a large skillet, brown patties on both sides. Separate onion slices into rings, combine with remaining ingredients and pour over patties. Cover and simmer 15 minutes. Arrange patties on a heated platter. Pour over part of the sauce.

Serve remainder of sauce on the side.

## CHEESEBURGER PIE

Mrs. Larry Williams

2 pie shells, baked  
 1 lb. hamburger  
 1 medium onion, chopped  
 1/2 c. catsup

Worcestershire sauce  
 Salt  
 Pepper  
 1/4 to 1/2 c. milk

Bread crumbs

Mix above to meat loaf consistency. Divide and put in pie shells. Bake at 350 degrees for 30 minutes. Take out and pour off excess grease.

Top with grated cheese and bake 10 - 15 minutes (until cheese melts).



## WIBBY'S CHILI CON CARNE

Mrs. Millard Stallings

5 strips bacon  
1 1/2 lb. ground chuck  
1 can tomatoes ( soup size )  
2 c. chopped celery  
2 - 8 oz. cans tomato sauce

1 can ( 6 oz. ) tomato paste  
1 pkg. Chili-O Mix ( French's )  
1 pkg. dried Lipton onion soup  
1 Tbsp. chili powder  
1 or 2 cans kidney beans

Brown bacon and saute celery in drippings. Lightly brown ground beef. Mix in heavy pot. Add all remaining ingredients except kidney beans. Simmer 1 hour.

Add kidney beans just before serving.

## CHICKEN PIE

Mrs. Cecil McMillion

1 chicken  
1 stick margarine  
1/2 tsp. pepper  
1 c. flour  
3 tsp. baking powder

1/2 tsp. salt  
1 c. milk  
1 can cream of celery soup  
1 can chicken broth

Cook chicken until tender. Pull meat from bones. Put chicken in baking dish ( 13x7 inches ). Melt margarine and pour over chicken. Sift flour, baking powder and salt. Blend in 1 c. milk until smooth. Spread over chicken.

In saucepan, blend soup and broth. Heat to boiling and pour over mixture. Bake at 425 until brown. For more moist pie, use more chicken broth.

## CHICKEN BAR-B-QUE SAUCE

Mrs. Ray Alberty

1/2 c. Wesson oil  
1 c. vinegar  
2 Tbsp. salt  
1/2 tsp. pepper  
1 tsp. poultry seasoning

Boil all ingredients together. Baste on chicken several times while cooking over charcoal fire.

Takes chicken 45 minutes or 1 hour to cook done.

## CHICKEN SUPREME

Ms. Neill M. Smith

De-boned 6 chicken breasts  
1 pkg. or jar chipped beef  
1 carton sour cream  
1 can mushroom soup

Line bottom of baking dish with beef; lay chicken on beef. Mix sour cream with soup. Spoon over chicken. Cover and bake for 2 hours at 325 degrees. About 5 minutes before done, remove cover and sprinkle with paprika.



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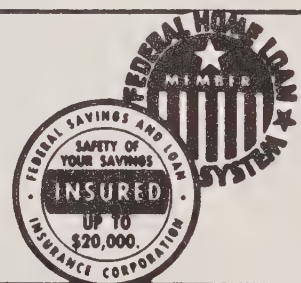
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## BAKED CHICKEN & VEGETABLES      Mrs. Robert Freeman, Jr.

6 chicken breasts	6 stalks celery
6 carrots	12 small onions

Chop vegetables and boil 15 minutes in 1 c. water, salted. Drain.

Skin chicken breasts and put in baking dish. Sprinkle with parsley flakes. Add vegetables. Stir 2 c. mushroom soup until smooth and pour over chicken and vegetables. Sprinkle with paprika.

Bake at 350 for 1 hour in covered baking dish.

## SPAGHETTI SAUCE      Mrs. C. Millard Stallings, Jr.

2 lb. ground chuck	Garlic salt
2 cans tomatoes	Chili powder
1 bell pepper	1 bay leaf
3 onions	1 pinch rosemary
1 can tomato soup	1 pinch nutmeg
Celery salt	

Cook all ingredients except meat and tomato soup. Simmer 2 hours. Brown meat. Add to tomato mixture. Pour in soup. Simmer another 2 hours.

## SWISS STEAK      Mrs. John VanHorn

Pound 1/2 c. seasoned flour ( 1 tsp. salt, 1/4 tsp. pepper and if desired, 1/4 tsp. paprika ) into both sides of 3 lb. round steak, 2 inches thick.

Brown 2 sliced onions in hot fat in heavy skillet. Remove onions and brown meat well on both sides. Add 2 c. cooked tomatoes. Cover and cook slowly until tender, 2 1/2 to 3 hours. Makes 8 to 10 servings.

Note: 2 c. of stewed tomatoes may be substituted, omit the onions.

## SCALLOPED OYSTERS      Mrs. Gray Hall

Drain: 1 pt. oysters  
Combine: 6 Tbsp. cream and oyster liquid  
Combine 1/2 c. dry bread crumbs ( or Pepperidge Farm Dressing ) and 1 c. cracker crumbs.

Pour over crumbs 1/2 c. melted butter. Plan to use 2 layers of oysters ( no more ) and 3 layers of crumbs. Grease a baking dish and cover it lightly with a layer of crumbs.

( continued )



## SCALLOPED OYSTERS ( Continued )

Then proceed to build up alternately, layers of oysters and crumbs. Season each layer with salt and paprika and pour 1/2 of the oyster liquid and cream over each layer of oysters.

Keep top layer of crumbs dry. Bake 20 minutes at 400 degrees.

## CURRIED CHICKEN ON RICE

Mrs. Gray Hall

Cut into pieces and boil 1 large hen until good and tender. Boil in salted water to which celery tips, small onion, savor salt and small piece of bay leaf have been added. When done, cool and pull chicken off bone in large pieces.

### Curry Sauce:

1 stick butter	1 clove garlic
2 1/2 rounded Tbsp. flour	1 c. chicken stock
1 large onion	2 1/2 rounded Tbsp. curry powder
1 1/2 c. milk	( imported brand, if possible )
	2 Tbsp. canned applesauce

Melt butter in skillet. Saute minced onion and garlic, cooking slowly until soft and golden. Add applesauce; add curry powder; add flour; add salt. When thick, add warm milk. Then add chicken stock a little at a time. Cook slowly for a while.

Then add chicken pieces and simmer a long time. Serve on rice. ( Sauce can be made a day ahead of time. )

## BAKED CHICKEN SUPREME

Mrs. Larry Williams

8 - 10 chicken breasts	2 tsp. celery salt
2 c. sour cream	2 tsp. paprika
1/2 c. lemon juice	4 cloves garlic, chopped
4 tsp. Worcestershire sauce	4 tsp. salt
	1/2 tsp. pepper

Wipe chicken with damp cloth. Add chicken to sauce, coating each piece well. Let stand in refrigerator overnight. Roll chicken in crumbs made of 1 c. dry bread. Arrange in a layer in a shallow baking pan.

Melt 1/2 c. butter and 1/2 c. shortening and pour over chicken. Bake uncovered for 1 hour at 350 degrees.

( Also delicious with pork chops. )



## MUSHROOM MEAT LOAF

Mrs. C. Millard Stallings, Jr.

1 lb. ground chuck  
2 chopped onions  
1 egg

Milk

1 jar chopped mushrooms  
3 pieces of toast or 1/3 c. Pepper-  
idge Farm Stuffing

Crumble toast into bowl, Cover with milk. Let sit for a while until mixture is almost liquid. Beat in 1 egg. Add mushrooms and onions. Mix well. Add meat and make into meat loaf. Place in dish with small amount of water on bottom. Cook at 300 degrees for 2 hours or 325 degrees for 1 to 1 1/2 hours.

## BEEF STROGANOFF

Mrs. Warren Alberty

3-4 lb. chuck roast ( cut  
in 1 inch cubes ) Roll  
flour  
1 env. Lipton's dry  
onion soup mix

2 bouillon cubes  
2 tsp. Kitchen Bouquet  
2 bay leaves  
2 c. water ( more if needed )

Brown beef cubes in small amount of fat. Add freshly ground pepper, dry soup mix, Kitchen Bouquet, bay leaves, bouillon cubes and water.

Simmer on low heat until meat is tender. Just before serving, add 1 c. sour cream. Serve over buttered rice or noodles.

## BARBECUE SPARERIBS

Mrs. C. G. Comer

1 lemon  
1 large onion  
1 c. catsup  
1/3 c. Worcestershire sauce

1 tsp. chili powder  
1 tsp. salt  
2 dashed Tabasco sauce  
2 c. water

Place ribs in shallow roasting pan, meaty side up. On each piece place a slice of unpeeled lemon, a thin slice of onion. Roast in hot oven for 30 minutes at 450 degrees. Combine remaining ingredients, bring to boil and pour over ribs. Continue baking at 350 degrees until tender ( about 45 minutes to 1 hour ). Baste ribs with sauce every 15 minutes.

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## MEAT LOAF

Mr. J. S. Gentry

1 1/2 lb. ground beef	Onion salt
1/2 c. dry oatmeal	2 eggs
2 c. finely crushed crackers	1 bottle tomato catsup
Salt and pepper to taste	

Mix oatmeal and crackers with ground beef. Add salt, pepper and onion salt. Add 2 slightly beaten eggs. Add catsup. Mix well with warm water or cream of mushroom soup.

Bake 25 to 30 minutes in deep loaf pan. Makes 6 to 8 servings.

## CHICKEN TETRAZINA

Miss Elizabeth Norman

5 lb. hen, boiled tender and cut up cool	4 Tbsp. flour
4 Tbsp. butter	4 c. sweet milk
	1 can mushrooms

Add to sauce:

1 chopped green pepper  
1 can chopped pimento

Cook 1/2 box noodles in chicken broth or stock. When tender add to sauce mixture. Place in casserole. Sprinkle with 1/2 lb. grated cheese on top.

Bake at 375 degrees until brown.

## SWEET-SOUR PORK

Mrs. Frank Comer

1 1/2 lb. lean pork shoulder roast cut in 2x2 1/2 inch strips	1/2 tsp. salt
1 - #2 can pineapple chunks	Minced onion
1/4 c. brown sugar	2 Tbsp. cornstarch
1/4 c. vinegar	2 to 3 Tbsp. soy sauce
	1 small green pepper, cut in strips

Brown pork in small amount of hot fat. Add 1/2 c. water - cover and simmer ( do not boil ) until tender about 1 hour. Drain pineapple, reserving syrup. Combine sugar and cornstarch - add pineapple syrup, vinegar, soy sauce and salt.

Add to pork - cook and stir until gravy thickens. Add pineapple, green peppers and onion. Cook 2 or 3 minutes. Serve over hot fluffy rice. Makes 7 servings.





## BISCUITS SUPREME

Mrs. Frank Moore

2 c. flour  
 1/2 tsp. salt  
 4 tsp. baking powder  
 2/3 c. milk

1/2 tsp. cream of tartar  
 2 tsp. sugar  
 1/2 c. shortening

Sift flour, salt, baking powder, cream of tartar and sugar; cut in shortening until mixture resembles coarse crumbs. Add milk all at once and stir just until dough follows fork around bowl. Pat or roll 1/2 inch thick on lightly floured surface and cut with biscuit cutter.

Bake on ungreased baking sheet in 450 degree oven for 10 - 12 minutes.

These exceptionally tender biscuits are appropriate for ham and chicken or as a base for creamed food. Makes 16 medium-size biscuits.

## JANNETTE'S ROLLS

Mrs. R. A. Freeman, Sr.

1 c. boiling water  
 1/3 c. shortening  
 1/3 c. sugar  
 1 tsp. salt

1/2 c. lemon juice  
 1 yeast cake  
 2 beaten eggs  
 1 qt. flour

Put sugar, shortening and salt in boiling water. Let set until lukewarm. Add eggs, yeast and flour to make stiff batter. Let rise; add more flour in soft dough. Form in rolls. Let rise and bake at 350 degrees.



## BANANA BREAD

Mrs. J. S. Gentry

2 eggs	1 3/4 c. sifted, all-purpose flour
3 medium, ripe bananas	2 tsp. baking powder
2/3 c. sugar	1/4 tsp. baking soda
1/3 c. salad oil or melted shortening	1/2 tsp. salt
	1/2 c. chopped nuts

Break eggs into medium mixing bowl and beat until well blended. Cut bananas in 1 inch pieces into bowl with eggs. Mash with fork and mix with eggs. Add sugar, oil and nuts to banana mixture and beat until well mixed.

Sift flour, baking powder, baking soda and salt together into banana mixture. Add nuts and mix until dry ingredients are just blended. Pour into greased 9 1/2 x 5 1/4 x 2 3/4 inch loaf pan.

Bake in 350 degree oven for 55 to 60 minutes. Cool before cutting. Makes 1 loaf.

## SPOON BREAD

Mrs. Hold McNeill

1 1/2 Tbsp. butter	2 c. sweet milk
2 c. sifted corn meal ( plain )	2 eggs, well beaten
1 c. boiling water	2 tsp. baking powder
	1 tsp. salt

Mix butter and salt with meal and pour the boiling water over this mixture, stirring quickly.

Add milk at once to avoid lumping. Add beaten eggs and baking powder. Pour into buttered baking dish.

Cook 45 minutes in pre-heated 375 degree oven.

## BANANA BREAD

Miss Mary Freeman

1/2 c. shortening	1 1/4 c. sifted plain flour
1 c. sugar	3/4 tsp. soda
2 eggs	1/2 tsp. salt
3/4 c. ripe mashed bananas	

Cream shortening until smooth and light. Add eggs, beat well ( after each addition ). Stir in banana mixture. Blend well.

Add flour, salt and soda ( sifted together ). Blend well.

Bake in 350 degree oven for 30 - 35 minutes.



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NOTES

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## ANGEL BISCUIT

Mrs. Frank Comer

5 c. unsifted flour ( plain )	3 tsp. baking powder
1/4 c. sugar	1 tsp. salt
1 tsp. soda	1 pkg. dry yeast
1 c. shortening	2 c. buttermilk
2 Tbsp. warm water	

Sift together flour, sugar, baking powder, soda and salt. Stir in shortening. Meanwhile, dissolve yeast in warm water. Add buttermilk to flour mixture. Mix well.

Turn out on lightly floured board. If necessary, add additional flour to make soft dough. Roll out about 1/4 inch thick. Cut and dip in melted butter and fold over to make pocket-book rolls.

Bake in 400 degree oven for 15 minutes, or until lightly browned. The dough does not have to rise at all before baking - but it is all right to let rise. The dough may be stored in the refrigerator before baking.

Makes approximately 36 biscuits.

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Write an extra recipe here:



Write An Extra Recipe Here: :





## CHOCOLATE PIE

Mrs. Cecil McMillion

3 c. granulated sugar  
Pinch of salt  
6 Tbsp. cocoa  
4 eggs

1 tsp. vanilla  
1 tal can evaporated milk ( un-  
diluted )  
1 stick margarine, melted

2 c. flaked coconut

Mix sugar, salt and cocoa together. Add eggs and mix well. Stir in vanilla and milk. Add melted margarine, then coconut. Pour into 3 unbaked pie shells.

Bake at 350 degrees about 40 minutes or until firm. A cup of nuts may be added, if desired.

## PEANUT BUTTER ANGEL PIE

Mrs. Sam Martin

1 1/2 c. peanut butter  
1/2 c. cream cheese  
2 1/2 c. powdered sugar

2 1/2 qt. Dream Whip ( al-  
ready whipped )

Mix peanut butter, sugar and cream cheese until smooth. Fold in whipped topping.

Pour over graham cracker crust. Chill and serve.

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## LEMON PIE

Mrs. Dewitt Sparger

1 pie shell  
1 can Eagle Brand Milk  
1/2 c. lemon juice

1/4 tsp. lemon extract  
2 egg yolks

Blend until mixture thickens.

Meringue:

2 egg whites  
1/4 tsp. cream of tartar  
4 Tbsp. sugar

Bake at 325 degrees about 15 minutes.

## CHERRY MOUNTAIN PIE

Mrs. Ruth E. Burton

Mix 1 1/2 sticks margarine or butter in baking dish or pan.

Mix in a bowl:

1 1/2 c. flour  
1 1/2 c. sugar  
2 1/4 tsp. baking soda  
3/4 tsp. salt  
1 1/4 c. milk

Pour this mixture into melted butter and mix slightly. Add 1 1/4 c. sugar to 2 cans of cherries ( drained ). Pour over mixture, but don't mix in.

Bake in 375 degree oven for about 35 minutes, or until golden brown. Serve hot, with ice cream or whipped cream.

## CHERRY-O-CREAM CHEESE PIE

Mrs. T. C. Alberty

1 - 9 inch crumb crust  
8 oz. pkg. cream cheese  
1 can sweetened condensed milk  
1/2 c. lemon juice  
1 tsp. vanilla extract  
1 can cherry pie filling

In medium sized bowl, beat cream cheese until light and fluffy. Gradually add sweetened condensed milk and stir until well mixed. Blend in lemon juice and vanilla. Turn into crust. Refrigerate 2 or 3 hours.

Garnish with chilled pie filling ( cherry ).

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## POUND CAKE

Mrs. Robert Freeman, Jr.

2 sticks margarine	1/2 tsp. Calumet baking powder
1/2 c. Crisco	1/2 tsp. salt
5 eggs	1 c. sweet milk
3 c. sugar	1 tsp. vanilla
3 c. Swansdown Flour	1 tsp. lemon

Cream butter and sugar about 3 minutes on high speed. Add eggs one at a time. Sift dry ingredients 3 or 4 times - then add alternately with milk. Add vanilla and lemon.

Bake in 350 oven for about 1 hour.

## TELL YOUR NEIGHBOR CAKE

Miss Mary Bet Haymore

1 pkg. yellow cake mix	1 c. water
1 pkg. lemon instant pudding	4 eggs

Combine cake mix, pudding mix, water and eggs in a large mixing bowl. Blend at low speed of an electric mixer just to moisten. Then beat 8 minutes at medium speed. Line 3 - 9 inch layer pans with foil.

Pour batter into pans. Bake at 350 degrees 25 to 30 minutes. Cool for 15 minutes.

## CARROT CAKE

Mrs. C. Millard Stallings, Jr.

2 c. flour	4 eggs
2 c. sugar	3 c. grated carrots
1 1/2 c. Wesson oil	1 tsp. salt
2 tsp. baking soda	2 tsp. cinnamon

Cream sugar and oil; add eggs. Add everything but carrots and fold in last. Bake in layers in 350 degree oven.

Icing:

1 - 8 oz. pkg. cream cheese	1 box powdered sugar
1/2 stick margarine	1 c. chopped nuts
2 tsp. vanilla	

Mix all ingredients well.

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## FUDGE PIE

Mrs. Gene Everett

Sift into mixing bowl:

3 Tbsp. cocoa  
1 c. sugar  
1/4 c. flour

Add and stir well: 1 stick margarine

Beat in: 2 eggs and 2 tsp. vanilla

This has no crust. Pour into greased 9 inch pan and bake in 375 degree oven for 25 minutes or in 350 degree oven for 30 minutes.

## PECAN PIE

Mrs. Gene Everett

3 eggs	1 c. dark syrup ( karo )
1/3 c. sugar	1/4 c. butter, melted
1/8 tsp. salt	1 c. chopped pecans

Beat eggs. Add sugar and salt; blend. Thoroughly stir in syrup and butter and then pecans. Pour into a 9 inch pie plate lined with your favorite pastry and bake at 375 degrees for 40 minutes. Cool and serve plain or with whipped cream topping.

## PINEAPPLE CHEESE CHIFFON PIE

Miss Mary Bet Haymore

Pastry Pie Crust shell	3/4 c. sugar
9 oz. can crushed pineapple	1 c. Pet Evaporated milk
3 oz. pkg. lemon gelatin	2 Tbsp. lemon juice
8 oz. pkg. cream cheese, softened	

Have baked pie crust ready.

Drain pineapple, saving syrup. Add water to syrup to make 1 c. Heat to boiling. Take off heat. Stir in gelatin until dissolved. Beat cream cheese, sugar and pineapple in 3 qt. bowl of electric mixer at medium speed until creamy. Add gelatin mixture gradually at low speed. Beat until well mixed.

Chill until mixture is very thick, but not firm. Chill milk in ice tray until almost frozen at edges. Put ice cold milk in a cold 1 1/2 qt. bowl of electric mixer. Using cold beaters, whip until fluffy. Add lemon juice and whip until stiff. Add to chilled mixture and mix at a low speed. Chill 15 minutes. Put into shell.



## LEMON MERINGUE PIE

Mrs. R. G. Holyfield

1 1/2 c. sugar	1/2 c. lemon juice
1/2 c. flour	1 Tbsp. grated lemon rind
Dash of salt	1 baked 9 inch pie shell
1 1/2 c. water	3 egg whites
3 egg yolks, slightly beaten	6 Tbsp. sugar

Combine sugar, flour and salt in top of double boiler; add water and egg yolks, mixing thoroughly. Place over rapidly boiling water and cook 10 minutes or until very thick, stirring constantly. Remove from boiling water; add lemon juice and rind. Cool, turn into pie shell.

Beat egg whites until foamy throughout; add sugar, 2 Tbsp. at a time, beating after each addition until sugar is blended. Then continue beating until mixture will stand in peaks. Pile lightly on filling.

Bake in 350 oven for 15 minutes or until brown.

## STACKED SUGAR COOKIE DRIED FRUIT CAKE

Mrs. R. G. Holyfield

3 c. flour	1 c. butter or shortening
1 tsp. baking powder	3 eggs
1/4 tsp. salt	1 tsp. vanilla extract
1 1/4 c. sugar	

Mix together dry ingredients, add shortening, mixing with a fork. Add unbeaten eggs and flavoring. Mix well. Roll out very thin and cut to make 10 or 12 large cookies, the size of a plate. ( I use a pot lid to cut the dough.)

Cut a pound of dried apples. When well done, mash to a pulp. Add sugar and spices to taste - about a tsp. each of cloves and cinnamon. Also a pinch of salt. Spread a thin layer of the fruit between layers of big cookies. Be sure the fruit is cold before spreading.

Top with Orange Butter Frosting. Also use the icing with the fruit between layers.

## ORANGE BUTTER FROSTING

Mrs. R. G. Holyfield

3 tsp. grated orange rind	1 egg yolk ( unbeaten )
1/2 tsp. grated lemon rind	1/8 tsp. salt
4 Tbsp. orange juice	3 c. sifted confectioners'
2 tsp. lemon juice	sugar
3 Tbsp. butter	

( continued )



ORANGE BUTTER FROSTING ( Continued )      Mrs. R. G. Holyfield

Add orange and lemon rind to fruit juice and let stand 10 minutes. Add egg yolk and salt and mix well. Add part of sugar gradually blending after each addition. Add remaining sugar alternately with fruit juice, until right consistency to spread. Beat after each addition until smooth. Cover top and sides of cake.

PERFECT PEACH COBBLER      Mrs. Neill M. Smith

3 c. fresh or canned sliced peaches      1/2 tsp. salt  
1 Tbsp. lemon juice      1 beaten egg  
1 c. sifted all-purpose flour      6 Tbsp. melted butter or margarine  
1 c. sugar      1 pt. vanilla ice cream  
3/4 tsp. ground cinnamon

Place peaches on bottom of 10x6x1 1/2 inch baking dish. Sprinkle with lemon juice. Sift together dry ingredients; add egg, tossing with fork until crumbly. Sprinkle over peaches.

Drizzle with melted butter. Bake at 375 degrees for 35 to 40 minutes. Top with cinnamon-ice cream: Combine vanilla ice cream with cinnamon.

Makes 6 to 8 servings.

TUNNEL OF FUDGE CAKE      Mrs. George W. Marion, Jr

1 1/2 c. soft butter      2 c. all-purpose flour  
6 eggs      1 pkg. dry frosting mix ( Double  
1 1/2 c. sugar      Dutch Chocolate )  
2 c. chopped walnuts

Beat butter at high speed until fluffy. Beat in eggs, one at a time. Gradually beat in sugar; beat until fluffy. By hand, stir in flour and frosting mix with nuts until well blended.

Bake in greased Bundt or 10 inch tube pan for 55 to 60 minutes in 350 degree oven, until top is dry and shiny. Cool in pan 2 hours.

It is very important that you do not over-bake this cake, so that it will have a soft fudgy interior. The frosting mix and nuts are also very essential.

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## ORANGE DATE CAKE

Mrs. Gray Hall

2 sticks margarine	1 1/2 c. chopped pecans
1 1/2 c. grated coconut (canned is okay)	1/2 tsp. salt
4 c. plain flour, sifted	2 c. sugar
1 lb. candy orange slices, chopped up	4 eggs
	1/2 c. buttermilk
	1 tsp. soda
1 pkg. dates, chopped up	

Cream butter and sugar; add eggs one at a time; dust candy nuts and dates with 1/2 c. flour; add soda to buttermilk; add salt to flour; add flour and buttermilk alternately to creamed mixture. Last, add candy, nuts, coconut and dates.

Bake 2 1/2 hours at 250 degrees in a tube pan.

Icing: 1 box confectioners' sugar  
1 1/2 c. orange juice  
2 tsp. grated orange rind

Combine and pour over hot cake and let soak.

## APPLE-SOUR CREAM COFFEE CAKE

Mrs. Larry Williams

1/2 c. chopped nuts (pecans or walnuts)	1 tsp. vanilla
2 tsp. cinnamon	2 c. sifted regular flour
1 1/2 c. sugar	1 tsp. baking powder
1/2 c. margarine	1 tsp. soda
2 eggs - unbeaten	1/2 tsp. salt
	1 c. sour cream
1 medium apple	

1. Mix nuts, cinnamon and 1/2 c. sugar
2. Preheat oven to 375 degrees
3. In large bowl with mixer at high speed, beat butter until creamy. Gradually add 1 c. sugar, beating until light and fluffy. Add 1 egg at a time, then vanilla, beating until blended.
4. Sift flour, baking powder, soda and salt. At low speed, beat flour mixture into batter alternating with sour cream. Spread half of batter in greased tube pan. Top with pared, cored, thinly sliced apple. Sprinkle with half of nuts mixture, and top with remaining batter, then remaining nut mixture. Bake 40 minutes.



## BANANA NUT CAKE

Mrs. Ruth Burton

Cream  $\frac{2}{3}$  c. shortening ( butter, oleomargarine, Crisco or mixed)

Add:  $1\frac{2}{3}$  c. sugar  
 $\frac{2}{3}$  c. buttermilk  
( can use sweet milk )  
2 large ( or 3 small ) eggs, one  
at a time and beat

$2\frac{1}{2}$  c. flour sifted with:  
 $1\frac{1}{4}$  tsp. baking powder  
 $1\frac{1}{4}$  tsp. soda  
1 tsp. salt

Beat and add:  $1\frac{1}{4}$  c. ( about 4 ) mashed bananas  
 $\frac{2}{3}$  c. nut meats, chopped

Bake in 350 degree oven about 45 minutes. Test by pressing gently with fingers.

## PETER PAUL MOUND CAKE

Mrs. Warren Alberty

2 c. plain flour  
 $1\frac{1}{4}$  tsp. baking powder  
1 tsp. salt  
 $\frac{2}{3}$  c. shortening  
2 eggs  
 $1\frac{1}{2}$  c. sugar  
 $\frac{1}{2}$  tsp. baking soda added to  
1 c. buttermilk  
6 Tbsp. cocoa

Mix flour, baking powder and sugar and add eggs to this alternately. Combine flour mixture and buttermilk. Bake in 3 layers for 25 minutes at 350 degrees.

Inside frosting:

Boil together for 5 minutes - 1 c. sugar, 1 c. milk; add to this - 15 large marshmallows and 2 regular size pkgs. Red Label fine coconut. Spread between layers of cake.

Outside frosting: Mix well and spread on the sides and top of the cake the following:

$\frac{1}{2}$  box powdered sugar  
 $\frac{1}{4}$  c. butter  
 $\frac{1}{3}$  c. cocoa  
 $\frac{1}{2}$  tsp. vanilla

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## PRUNE CAKE

Mrs. T. C. Alberty

1 1/2 c. sugar	1 tsp. baking powder
1 c. Wesson oil	1 tsp. cinnamon
3 eggs	1 tsp. nutmeg
1 tsp. vanilla	1 tsp. allspice
2 c. sifted flour	1/4 tsp. salt
1 tsp. soda	1 c. buttermilk
1 c. chopped nuts	1 c. cooked pitted prunes

Blend sugar and oil; add eggs one at a time. Mix well. Then add dry ingredients and milk. Beat until smooth. Then add prunes and nuts. Pour into greased tube pan and bake for 40 - 60 minutes in 325 degree oven.

## NEW ORLEANS POUND CAKE

Mrs. Gene Everette

1 c. margarine	1 tsp. vanilla extract
1 1/2 c. sugar	1 tsp. almond extract
4 eggs, separated	2 or 3 Tbsp. bourbon
1 1/2 c. sifted flour	3/4 c. chopped pecans

Grease a Bundt cake pan heavily with Crisco. Press the 3/4 c. chopped pecans around the bottom of pan. Cream together the margarine and sugar. Add the 4 egg yolks - one at a time. Fold in the sifted flour. Add vanilla, almond extract and bourbon. Fold in the stiffly beaten egg whites. Spoon this mixture into the greased Bundt pan and bake at 350 degrees for 1 hour.

Note: Beat egg whites immediately before adding to other mixture. Your batter will be stiff.

## COTILLION CAKE

Mrs. T. C. Alberty

2 c. sugar	1 bottle maraschino cherries
1/2 lb. butter ( 2 sticks margarine	1 c. juice from cherries and buttermilk
5 eggs	1 tsp. cream of tartar
3 c. flour	1 tsp. soda
1 can black walnuts	

Cream butter and sugar; add beaten egg yolks. Then add soda, cream of tartar and milk. Then add flour, cherries, walnuts and beaten egg whites. Bake at 325 degrees for 25 minutes.

### Frosting:

2 sticks melted butter	1 can of walnuts
2 boxes powdered sugar	Enough milk to knead easily



## FIESTA BANANA CAKE

Miss Edythe Reece

Preparation: Have the shortening at room temperature. Grease and flour 2 round, 9 inch layer pans about 1 1/2 inches deep.

1. Measure into sifter:

2 c. regular cake flour or	1 tsp. soda
sifted Swans Down cake flour	3/4 tsp. salt
1 tsp. baking powder	1 1/3 c. sugar

2. Measure into mixing bowl: 1/2 c. butter or vegetable shortening.

3. Measure into cup: Following amount of butter - with butter or margarine use 1/2 cup minus 2 Tbsp. With vegetable shortening use 1/2 c. 1 tsp. vanilla.

4. Have ready: 1 c. mashed fully ripe bananas ( Peel should be yellow flecked with brown ) 1/2 c. coarsely chopped nut meats ( optional ), 2 eggs, unbeaten.

Stir shortening just to soften. Sift in dry ingredients. Mix 1/4 c. of the buttermilk, the mashed bananas and mix well. Then beat 2 minutes or 300 strokes. Add eggs, nuts and remaining milk. Beat 1 minute longer or 150 strokes. Mix cake by hand or at a low speed of electric mixer. Scrape bowl, spoon and beaters often.

Baking: Turn batter into pans, and bake in 350 oven for 25 minutes, or until done.

Cooling: Cool cake in pans on racks for 5 minutes. Then loosen from sides with spatula. Turn out on rack to cool completely.

Serving: Whip 1 c. heavy cream. Peel and cut 3 ripe bananas cross-wise into 1/4 inch slices. Fold 1 Tbsp. finely chopped maraschino cherries into 1/3 c. whipped cream. Spread on bottom layer. Arrange half of banana slices on top. Cover with second layer of cake; spread top ( only ) with remaining cream ( 2/3 c. ) Decorate by arranging remaining banana slices and cherries in circular form on top of the whipped cream.

Should be served at once or kept in refrigerator.

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## DREAM BARS

Mrs. John VanHorn

Almond-coconut topping on melt-in-the-mouth crust.

1/2 c. soft shortening ( half  
butter )

1/2 c. brown sugar ( packed )  
1 c. flour

Heat oven to 350 degrees. Mix shortening and sugar thoroughly. Stir in flour. Flatten into bottom of ungreased oblong pan, 13x9 1/2 x2 inches. Bake 10 minutes, Then spread this with:

### Almond-Coconut Topping:

2 eggs, well beaten  
1 c. brown sugar ( packed )  
1 tsp. vanilla  
2 Tbsp. flour

1 tsp. baking powder  
1/2 tsp. salt  
1 c. moist shredded coconut  
1 c. slivered almonds ( or other  
nuts )

Mix eggs, sugar and vanilla. Mix with flour, baking powder and salt. Stir in coconut and almonds. Return to oven and bake 25 minutes more. Cool; cut into bars.

Makes about 2 1/2 doz. 3x1 inch bars.

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## CHOCOLATE DELIGHT BARS

Mrs. George Marion, Jr.

1. Beat: 1/2 c. butter  
1 egg yolk  
2 Tbsp. water

Sift and stir in: 1 1/4 c. sifted flour  
1 tsp. sugar  
1 tsp. baking powder

Press into greased 13x9x2 inch pan. Bake for 10 minutes at 350 degrees.

2. Remove from oven and sprinkle with 1 - 12 oz. pkg. chocolate chips. Return to oven 1 minutes. Remove and spread chocolate over top.

3. Beat 2 eggs until thick, beat in 3/4 c. sugar. Stir in 6 Tbsp. melted butter and 2 tsp. vanilla. Add 2 c. finely chopped nuts. Spread over top.

Bake at 350 degrees for 30 - 35 minutes. Cut in squares.

## VELVET PUDDING

Mrs. Callie Hassler

- |                    |            |
|--------------------|------------|
| 2 qt. sweet milk   | 5 eggs     |
| 6 Tbsp. cornstarch | 2 c. sugar |

Beat 1 c. sugar with all egg yolks ( well ). Beat heated milk and pour over eggs. Add cornstarch dissolved in small amount of cold water. Cook until thick, stirring while cooking. Fold in whites, well beaten, with 1 c. sugar.

Add vanilla to taste. Chill and serve with cake or as a pudding.

## PINEAPPLE ANGEL TORTE

Mrs. Dewitt Sparger

- |  |                            |
|--|----------------------------|
| 1 can crushed pineapple ,<br>undrained | 2 c. whipped cream         |
| 1 pkg. instant vanilla pudding<br>mix  | 1 round angel food<br>cake |

In bowl stir together pineapple and pudding mix. Let stand about 5 minutes or until slightly thickened; fold whipped cream into pineapple mixture. Cut cake into 3 equal layers.

Put mixture between layers and over the top. Chill at least an hour.



## DATE ROLL

Mrs. Jasper Cook

1 stick butter  
3/4 c. brown sugar  
2 1/2 Tbsp. canned milk

Bring to a boil; remove from heat and add:

1/2 pkg. miniature marshmallows	1 c. chopped dates
1 box graham crackers, crushed ( 16 oz. )	1 tsp. vanilla
1/2 c. red and green candied cherries , chopped	2 c. pecans
	1 c. chopped dates
	Enough orange juice to make it roll

Makes 4 rolls. Store in refrigerator.

## APPLE BLOSSOM COBBLER

Mrs. Porter Comer

1 can refrigerated biscuits	1 pkg. ( 3 oz. ) cranberry flavored gelatin
1 - 1 lb. 5 oz. can prepared apple fruit filling	

Topping:

1/2 c. all-purpose flour ( self-rising )  
1/4 c. margarine, softened  
1/2 c. sugar

Separate biscuits and place in bottom of greased 8x12 inch or 9 inch pan, pressing biscuits to cover bottom of pan. Spread apple filling over dough. Sprinkle with dry gelatin. Sprinkle topping over gelatin. Bake in 375 oven for 20 - 25 minutes. Biscuits will be dumpling-like and light golden in color.

If desired, serve with cream or ice cream. Makes 8 servings.

Topping: In mixing bowl, combine flour and sugar. With pastry blender, cut in margarine until mixture is coarse and crumbly.

## BAKED CUP CUSTARD

Mrs. Ruth E. Burton

4 eggs	1/8 tsp. salt
4 c. sweet milk	1 tsp. vanilla
4 heaping Tbsp. sugar	Nutmeg

Beat egg just enough to be mixed well. Add milk. Sweeten to taste, but don't make it too sweet. Add salt and vanilla. Pour into custard cups ( makes 9 or 10 cups ). Sprinkle with nutmeg. Bake cups in pan of water for 1 hour at 325 degrees.



## BAKED CUP CUSTARD ( Continued )

Note: If baked at hotter temperature, or if too much sugar, may be watery. Can make any amount of this recipe. 1 egg to 1 c. milk.

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Write extra recipes here:





## CHOCOLATE FUDGE

Miss Edythe Reece

1 box or 3 c. light brown  
sugar  
2 sq. bitter chocolate ( or  
6 Tbsp. cocoa )  
2 Tbsp. white corn syrup

$\frac{3}{4}$  c. milk  
2 Tbsp. butter  
1 Tbsp. vanilla extract ( more  
may be used, if desired )  
 $\frac{1}{4}$  tsp. salt

Cook together sugar, chocolate, syrup, salt and milk until it forms a soft when dropped in cold water. Ball MUST hold together when rolled between fingers. Remove from heat. Add butter and vanilla.

Set pan in cold water and beat until it creams. Candy is right when it can be dipped out onto greased shallow pan for hardening. Not poured out.

It becomes too grainy if hardens too fast, if this happens, add small amount evaporated milk and continue to beat. When cold, cut in squares.

## CREAMED COVERED CHOCOLATES

Mrs. Millard Stallings

1 stick real butter  
2 lb. pkg. confectioners' sugar  
1 can condensed milk

3 c. chopped nuts  
1 oz. pkg. coconut  
Pinch of salt

Mix and roll into balls and drop into  $\frac{1}{4}$  cake melted parafin and 1 large pkg. Baker's Sweet chocolate. Refrigerate.



## GENERAL McARTHUR FUDGE

Mrs. Eunice Hollingsworth

4 Tbsp. butter	1 tsp. salt
4 sq. unsweetened Baker's Chocolate	1 tsp. vanilla flavoring
2 c. white sugar	1 c. chopped pecans
1 c. flour	1 pkg. tiny marshmallows ( not big ones )
4 whole eggs	

Melt butter and chocolate on low heat - take from stove and add sugar and mix well. Drop in whole eggs and stir. Add flour, salt, flavoring and nuts. Place in greased pan in oven. Cook at 275 degrees for 30 minutes. Now cover top with marshmallows. Put back in oven for 15 minutes at same temperature.

Spread as soon as you take the cake from the oven with frosting:

## Frosting:

2 sq. Baker's unsweetened chocolate	1 1/2 c. powdered sugar
1 stick butter	A little salt
	1 whole egg

Melt butter and chocolate on low heat. Add sugar and mix well. This will be stiff, almost like dough. When ready to ice cake, drop in the egg and stir until smooth. Ice cake while in pan and let cool well ( 2 or 3 hours - overnight is better ).

Then cut in squares. It cuts better if cake is cool and frosting has time to firm.

## RIPE TOMATO MARMALADE

Mrs. Sam Martin

12 - 14 medium tomatoes	2 Tbsp. lemon juice
3 oranges, cut paper thin	12 c. sugar
3 lemons, cut paper thin	2 pkg. strawberry Jell-O
1 large can crushed pineapple	1 tsp. vanilla

Skin tomatoes and cut up. Add oranges and lemons, pineapple, lemon juice and sugar. Cook 1 hour.

Remove from stove and add Jell-O. Stir well and add vanilla. Let stand 24 hours. Put in glasses and seal.

## LEMON BUTTER SAUCE

Mrs. Frank Moore

1 c. melted butter or margarine	1 tsp. salt
1/3 c. fresh lemon juice	1/2 tsp. paprika
1/4 c. finely chopped onion	1 Tbsp. Worcestershire sauce

Combine ingredients and keep warm until serving time. Makes 1 1/3 cups. Grand on broiled fish.





## FIZZY LOW CALORIE PUNCH

Mrs. Porter Comer

- |                                      |  |
|--------------------------------------|--|
| 1 1/2 c. unsweetened pineapple juice | 1/4 tsp. nutmeg, if desired                    |
| 1 c. unsweetened orange juice        | 1/2 to 1 tsp. no-calorie liquid food sweetener |
| 1 c. unsweetened grapefruit juice    | 1 1/2 c. (12 oz.) carbonated water             |
| 1/4 tsp. cinnamon, if desired        |  |

In large mixing bowl or pitcher (3 qt.) blend spices with pineapple juice. Add remaining fruit and liquid sweetener. Chill. Just before serving, add carbonated water.

Makes 5 - 1 cup servings. 1 serving = 81 calories.

## OPEN FACE SANDWICH

Mrs. William Crownfield

Place 1 slice of cheese on a slice of bread, then cover with sliced tomatoes, sliced onions on top the tomatoes. Lay 2 strips of bacon over the onions. Broil until bacon is done. Serve with at least 1 tsp. Worcestershire sauce sprinkled over sandwich.

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## FRUIT PUNCH

Eleanor Cooper

1 pkg. Kool-Aide	1 - 6 oz. can frozen lemonade
( red or green, unsweetened)	1 - 6 oz. can orange juice,
1 c. sugar	frozen
3 1/2 qt. water	1 - 18 oz. , can pineapple juice
1 large bottle ginger ale	

Dissolve Kool-Aide and sugar in water. Add fruit juices. Chill. Just before serving; add ginger ale.

Makes 1 1/2 gal. or 50 servings.

## CREAMY HOT CHOCOLATE

Mrs. Goerge Marion, Jr.

1 - 6 oz. jar powdered creamer ( the kind you use in coffee )  
12 c. powdered sugar  
1 ( 8 qt. ) pkg. dry powdered milk  
1 - 2 lb. box chocolate flavored drink

Mix all ingredients thoroughly and store in airtight container. Use 1/3 c. of mixture in a cup and finish up with boiling water.

Top with marshmallows.

## CHEESE CUSTARD

Mrs. S. I. Poole

12 saltine crackers	1 stick butter or margarine
2 c. milk	3 eggs
1 c. grated cheese	Salt and pepper to taste

In well greased baking dish, crumble crackers. Cover with cheese. Mix eggs, butter and milk. Pour over crackers and cheese. Let stand for 30 minutes.

Bake at 400 degrees until set. Serve at once.

## ASPARAGUS & GREEN PEA CASSEROLE

Miss Eleanor Cooper

1 can small green peas	1 can cream of mushroom soup
1 can cut green asparagus	3 cheese slices

Drain peas and asparagus. Heat soup with 1/2 c. milk. Add to drained peas and asparagus. Pour into casserole and put in 350 degree oven for about 30 minutes.

Top with cheese slices and return to oven until cheese is brown. Serve at once.



## LEFT-OVER TURKEY CASSEROLE

Mrs. Gray Hall

### First Layer:

In large, shallow casserole dish put 1 pkg. Pepperidge Farm dressing prepared according to directions or use left-over dressing if there is enough to cover bottom of dish. Press dressing in dish, 1/2 inch in depth is about right.

### Second Layer:

3 c. cut-up turkey.

### Third Layer:

1/2 c. butter	1/4 tsp. pepper
1/2 c. flour	3 c. turkey broth
1/4 tsp. salt	4 beaten eggs

Melt butter in saucepan; add flour, salt and pepper. Stir in broth - continue stirring over medium heat until smooth and thick. Pour a little hot sauce into the eggs and then stir eggs into rest of hot sauce.

Spread this sauce over first 2 layers and bake at 325 degrees 40 - 45 minutes.

Just before serving, add:

1/4 c. milk	1/4 c. pimento
1 c. sour cream	1 can mushroom soup

Mix and heat to boiling. Then spoon over each individual serving.

## RICE CONSOMME CASSEROLE

Mrs. Larry Williams

3/4 stick butter	1 c. rice
1 medium onion, chopped	2 cans beef consomme
2 cans chopped mushrooms	

Melt butter and add onions. Saute until onions are transparent. Add uncooked rice and stir until rice is yellow colored. Put in 1 1/2 to 2 qt. casserole. Add consomme and mushrooms. Stir until well mixed.

Cover and bake 1 hour at 325 degrees.

Makes 8 servings.



## RUSSIAN TEA

Mrs. Rom Folger

1 small stick cinnamon	2 c. sugar
8 oranges or 1 small can orange juice	8 c. water
1 can pineapple juice	4 lemons
	1 Tbsp. spice cloves
5 tsp. tea steeped in 8 c. boiling water	

Boil together water, sugar and cloves ( tied in bag ) from 3 to 5 minutes. Add hot tea to sugar mixture. Then put in all the juice and heat to boiling point. Don't let boil.

This will serve 20 cups.

## INSTANT RUSSIAN TEA

Mrs. Gene Everette

2 c. instant orange drink ( tang )	1/2 c. instant tea
1 c. sugar	1 tsp. cinnamon
	1/2 tsp. cloves

Mix all ingredients well. Makes 1 qt. Use 2 heaping tsp. per cup of boiling water.

## MACARONI AND CHEESE

Mrs. C. G. Comer

1/4 c. chopped onion	2 c. shredded cheddar cheese
2 Tbsp. butter or margarine	3 c. cooked macaroni
1 can cream of mushroom soup	1/2 c. canned tomatoes ( optional )
1/2 c. milk	

In saucepan cook onion in butter until tender. Stir in soup, milk and cheese. Heat until cheese melts, stirring often. Add macaroni and tomatoes. Pour into 1 1/2 qt. baking dish.

Bake in 350 oven for 12 to 15 minutes.

## CHICKEN MAYONNAISE

Miss Edythe Reece

2 c. minced chicken	2 Tbsp. sweet pickle ( India relish )
1 c. celery, chopped	1 c. mayonnaise
1 can very small peas	1 pkg. gelatin
4 hard boiled eggs	

Soak gelatin in 1/2 c. cold water for 5 minutes then add 1/2 c. boiling water. When dissolved, mix quickly with other ingredients. Pour into molds.

Serves 12.



## CHEESE STRATA

Mrs. Frank Comer

Arrange 6 slices bread ( crust removed ) in the bottom of a baking dish, fitting them in so that the entire surface is covered. Cover the slices of bread with 1/2 lb. sliced American Cheese. Cover with 6 more slices of bread.

Beat 4 eggs and 2 1/2 c. milk together. Season with salt and pepper. Pour mixture over bread and cheese and let stand for an hour or more. Bake in moderate oven, ( 325 degrees ) for 40 minutes or until puffed up and slightly browned. Serves 6.

## SQUASH SOUFFLE

Miss Elizabeth Norman

2 c. squash, measured	3 Tbsp. butter or margarine
after cooking and mashing	2 eggs
1 c. bread crumbs, crumbled	1 small onion, chopped fine
1 c. milk	1 Tbsp. salt
Pepper to taste	

Melt butter in hot milk, pour over bread crumbs, mix well and add squash. Add beaten eggs, onion and seasonings and mix well. Pour into a well greased baking dish, cover with bread crumbs and bake at 350 degrees for about 30 minutes.

1 cup of grated cheese may be added to souffle if you like.

## BROCCOLI CASSEROLE

Mrs. Hold McNeill

2 pkg. frozen broccoli (spears or chopped )

Make a cheese sauce of:

2 Tbsp. flour	4 slices American cheese,
2 Tbsp. margarine or butter	grated ( 1/2 c. )
1 c. sweet milk	Salt to taste ( 1/2 tsp. )

Place cooked broccoli in greased casserole. Pour cheese sauce over broccoli and cook for 20 minutes at 350 degrees. Top with hard boiled eggs, sliced and paprika.

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## GREEN BEAN CASSEROLE

Mrs. J. S. Gentry

2 - #2 cans French style green beans with pimento ( drained )  
2 cans Cream of Mushroom soup  
French Fried Onions ( canned or frozen )

Mix drained beans and soup together. Salt and pepper to taste.  
Place in casserole dish. Sprinkle top with paprika.

Bake in 350 degree oven for 30 minutes. Sprinkle layer of French  
fried onions over top. Return to oven for 5 to 10 minutes.

Makes 6 to 8 servings.

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Write Extra Recipe Here:



## OVEN TEMPERATURE CHART

Slow .....	250 degrees - 325 degrees F.
Moderate .....	325 degrees - 375 degrees F.
Moderate hot .....	375 degrees - 425 degrees F.
Hot .....	425 degrees - 450 degrees F.
Very hot . . . . .	450 degrees - 475 degrees F.

	Minutes	Temperature
<b>BREADS</b>		
Loaf .....	50-60 .....	400
Rolls .....	20-30 .....	400
Biscuits .....	12-15 .....	450
Muffins .....	20-25 .....	400
Popovers .....	30-40 .....	425
Corn bread .....	25-30 .....	400
Nut .....	50-60 .....	350
Gingerbread .....	30-40 .....	325

<b>PIES</b>		
Pumpkin .....	35-45 .....	400
Two-crust .....	25-40 .....	400
Shells .....	10-12 .....	450
Meringue .....	10-15 .....	300

<b>COOKIES</b>		
Drop .....	10-15 .....	400
Rolled .....	8-12 .....	400
Ice box .....	8-12 .....	400
Molasses .....	10-15 .....	350

<b>CAKES</b>		
Angel .....	60 .....	325
Sponge .....	60 .....	325
Cup .....	25 .....	350
Layer .....	25-30 .....	375
Loaf .....	45-60 .....	350
Sheet .....	20-30 .....	375
Pound .....	60-90 .....	325

<b>MEAT AND POULTRY</b>		
Beef, rare .....	20 min. to lb. ....	300
Beef, medium .....	25 min. to lb. ....	300
Beef, done .....	30 min. to lb. ....	300
Pork .....	40 min. to lb. ....	350
Ham, smoked .....	30 min. to lb. ....	300
Mutton .....	35 min. to lb. ....	300
Veal .....	35 min. to lb. ....	325
Chicken .....	25 min. to lb. ....	350
Duck .....	25 min. to lb. ....	350
Turkey, large .....	20 min. to lb. ....	275
Turkey, small .....	25 min. to lb. ....	300
Fish .....	20 min. to lb. ....	375



OVEN TEMPERATURE CHART (Continued)

MISCELLANEOUS

Custard cup .....	20-30 .....	300
Custard casserole .....	45-60 .....	300
Souffle .....	50-60 .....	325
Baked potato .....	60-90 .....	400
Baked beans .....	6 hours .....	350
Timbales .....	35-45 .....	300
Rice Pudding .....	50-60 .....	325
Scalloped potato .....	60-90 .....	375

TIME CHART FOR ROASTS

Kind:	Minutes per lb. after searing:
Beef - rare .....	10-16
medium . .....	17-22
well done .....	23-30
Veal, pork, lamb - well done ..	30
Cured pork - well done.....	40-55

Broiling: Remove any extra fat from the meat and grease the broiler with some of it. Broil the meat over a clear fire or under a gas or electric burner. Sear it on both sides and cook it half of the required time on each side.

Pan broiling: Heat a frying pan very hot and grease it, by rubbing with a little fat. Sear meat on both sides, then cook more slowly until done. Season. Keep free from fat.

TIME TABLE FOR BROILING AND PAN BROILING

Kind of Meat:	Time in Minutes:
Beef steaks - 1-inch thick .....	Rare or medium, 8-10
1 1/2-inch .....	Rare or medium, 10-15
2-inch .....	Rare or medium , 18-25
Pork chops, thin .....	8-10
Lamb chops, rib .....	6-8
Loin or shoulder .....	8-10
Mutton chops 1-inch thick .....	15-20
Veal cutlets, very thin .....	6-8
Chops .....	10

Sauteing or pan frying: Remove any extra fat and dip the meat in crumbs, egg and crumbs again (or use a mixture of corn meal and crumbs), cook 25 to 30 minutes in a small amount of fat in a frying pan, browning first on one side then turning, seasoning with salt and pepper, and browning on the other. Example: breaded veal chops.

Tender Meat Cookery: Roasting: Skewer meat into shape, lay on



TIME TABLE FOR BROILING AND PAN BROILING (Continued)

a rack in a meat pan and put pieces of the meat fat in the bottom of the pan. Place in a hot oven, 500 degrees F., on the upper grate for 10 minutes to sear meat; season with salt and pepper, remove to the lower grate of oven; lower temperature to about 300 degrees F.; baste occasionally until done. Add hot water if necessary for basting.

TEMPERATURES FOR BAKING FLOUR MIXTURES

<u>Food</u>	<u>Temperature</u>	<u>Time (Min.)</u>
Baking powder biscuit .	450 degrees to 460 degrees	12-15
Bread .....	350 degrees to 400 degrees	45-60
Butter cake, loaf .....	360 degrees to 400 degrees	40-60
Butter cake, layer ....	380 degrees to 400 degrees	20-40
Cake, angel .....	300 degrees to 360 degrees	50-60
Cake, sponge .....	300 degrees to 350 degrees	40-60
Cake, fruit .....	275 degrees to 325 degrees	3-4 hours
Cookies, thin .....	380 degrees to 390 degrees	10-12
Cookies, molasses ....	350 degrees to 375 degrees	18-20
Cream puffs .....	300 degrees to 350 degrees	45-60
Meringues .....	250 degrees to 300 degrees	40-60
Muffins (b. p.) .....	400 degrees to 425 degrees	20-25
Pie crust .....	400 degrees to 500 degrees	20-40
Popovers .....	350 degrees to 450 degrees	35-40
Rolls.....	400 degrees to 425 degrees	25-30

TABLE FOR COOKING CEREALS

<u>Kind and Amount</u>	<u>Salt</u>	<u>Water</u>	<u>Time in double boiler</u>
Cream of wheat, 1 cup .	1 1/2 tsp.	4 c.	40 minutes
Corn meal, 1 cup .....	1 1/2 tsp.	4 c.	3 1/2 hours
Rice, 1 cup .....	1 tsp.	3 c.	40 minutes
Hominy (coarse) .....	1 tsp.	5 c.	3 hours
(fine) .....	1 1/2 tsp.	4 c.	2 hours
Rolled oats, 1 cup.....	1 tsp.	2 1/2 c.	1 hour
Cracked wheat, 1 cup..	1 tsp.	4 c.	4 to 6 hours

TABLE FOR DRIED FRUITS

<u>Fruit</u>	<u>Cooking Time</u>	<u>Amount of Sugar or Honey</u>
Apricots .....	About 40 minutes	1/4 c. for each c. fruit
Figs .....	About 30 minutes	1 Tbsp. for each c. fruit
Peaches .....	About 45 minutes	1/4 c. for each c. fruit
Prunes .....	About 45 minutes	2 Tbsp. for each c. fruit



## SAUCES

<u>White Sauce</u>	<u>Liquid</u>	<u>Thickening Material</u>	<u>Fat</u>	<u>Seasoning (salt)</u>
No. 1 thin . . . . .	1 c. milk	1 Tbsp. flour	1 Tbsp.	1/2 tsp.
No. 2 medium . . . . .	1 c. milk	2 Tbsp. flour	1 1/2 Tbsp.	1/2 tsp.
No. 3 . . . . .	1 c. milk	3 Tbsp. flour	2 Tbsp.	1 tsp.
No. 4 thick . . . . .	1 c. milk	4 Tbsp. flour	2 1/2 Tbsp.	1 tsp.
Use No. 1 sauce for cream soups.				
Use No. 2 sauce for creamed or scalloped dishes or gravy.				
Use No. 3 sauce for souffles.				
Use No. 4 sauce for croquettes.				

## VEGETABLE TIME TABLE

<u>Vegetable</u>	<u>Boiled</u>	<u>Minutes Steamed</u>	<u>Baked</u>
Asparagus, tied in bundles . . . . .	30		
Artichokes, French . . . . .	40	45-60	
Beans, Lima, depending on age . . . . .	20-40	60	
Beans, string . . . . .	15-45	60	
Beets, young with skins on . . . . .	45	60	70-90
Cabbage, chopped, cut sectional . . . . .	10-20	25	
Cauliflower, stem down . . . . .	20-30		
Carrots, cut across . . . . .	20-30	40	
Chard . . . . .	60-90	90	
Celery, cut in lengths 1/2 inch . . . . .	30	45	
Corn, green, tender . . . . .	5-10	15	20
Cucumbers, peeled and cut . . . . .	20	30	40
Eggplant, whole . . . . .	30	40	45
Onions . . . . .	45	60	60
Parsnips . . . . .	60	75	75
Peas, green . . . . .	20-40	35-50	
Peppers . . . . .	20-30	30	30
Potatoes, depending on size . . . . .	20-40	60	45-60
Pumpkin, in cubes . . . . .	30	45	60
Potatoes, sweet . . . . .	40	40	45-60
Salsify . . . . .	25	45	
Spinach . . . . .	20	30	
Squash in cubes . . . . .	20-40	50	60
Tomatoes, depending on size . . . . .	5-15	50	15-20
Turnips, depending on size . . . . .	30-60		



## CANDY THERMOMETER HINTS

To check candy thermometer accuracy, let stand 10 minutes in boiling water. Thermometer should read 212 degrees; if there is any variation, subtract or add to make the same degree of allowance in testing candy.

Thread .....	230 degrees to 234 degrees
Soft ball .....	234 degrees to 238 degrees
Medium ball ....	238 degrees to 244 degrees
Firm ball .....	244 degrees to 248 degrees
Hard ball .....	248 degrees to 254 degrees
Very hard ball ..	254 degrees to 265 degrees
Light crack ....	265 degrees to 285 degrees
Hard crack ....	290 degrees to 300 degrees

## TEMPERATURES IN CANDY MAKING

Fudge, opera creams, penuche and cream candies

234-236 degrees, soft ball

Fondants (mints, etc.)..... 234-236 degrees, soft ball

Marshmallows ..... 238-240 degrees, soft ball

Caramel mixtures..... 246-252 degrees, firm ball

Taffies ..... 254-270 degrees, hard ball

Butterscotch..... 280-300 degrees, crack

Brittles ..... 290-310 degrees, hard crack

Boiled frostings:

1 egg white to 1 c. sugar - 238-242 degrees, soft ball or thread

2 egg whites to 1 c. sugar - 244-248 degrees, soft ball or thread

3 egg whites to 1 c. sugar - 254-260 degrees, firm ball or long thread.

## TIME AND TEMPERATURE REQUIRED FOR CAKE BAKING

Sponge cake . 275-325 degrees - 40 minutes to 1 hour

Loaf cake ... 325-350 degrees - 40 minutes to 1 hour

Cup cakes ... 350-375 degrees - 15 to 25 minutes

Layer cake .. 375-400 degrees - 20-30 minutes

## FOR THE COOKY JAR

Cooky dough that is to be rolled is much easier to handle after it has been in a cold place 10 to 30 minutes. This keeps the dough from sticking, even though it may be soft. If not done, the soft dough may require more flour and too much flour makes cookies hard and brittle; in rolling, take out on a floured board only as much dough as can be managed easily. Flour the rolling pin slightly and roll lightly to desired thickness. Cut shapes close together and keep all trimmings for the last. Place pans or sheets in upper third of oven. Watch cookies carefully while baking to avoid burning edges.

When sprinkling sugar on cookies, try putting it into a salt shaker. It saves time.



## ROAST TURKEY

Stuff and truss turkey; brush skin with cooking fat. Place breast up on a rack in a shallow open pan. Cover turkey with fat-moistened cheesecloth, large enough to cover top and drape down on all sides. Place in preheated oven, 325 degrees F. Do not sear; do not add water; do not cover. Basting is unnecessary, but if cloth dries during cooking, moisten it with drippings in pan. When meat thermometer registers 190 degrees F. (20 minutes before turkey should be done) test for doneness. Press fleshy part of drumstick between fingers; meat should feel very soft; or move drumstick up and down; it should move readily or twist out of joint. Roasting Time (stuffed ready-to-cook weight):

4 to 8-lb. turkey.....	3 to 4 hours
8 to 12-lb. turkey .....	4 to 5 hours
12 to 16-lb. turkey .....	5 to 6 hours
16 to 20-lb. turkey .....	6 to 7 1/2 hours
20 to 24-lb. turkey .....	7 1/2 to 9 hours

### Roasting Time and Temperature (whole turkeys):

<u>Ready-to-cook Weight</u>	<u>Oven Temperature</u>	<u>Total Time (Hours)</u>
8 to 10 .....	325 degrees F. ....	4 to 4 1/2
10 to 12 .....	325 degrees F. ....	4 1/2 to 5
12 to 14 . ....	325 degrees F. ....	5 to 5 1/4
14 to 16 .....	325 degrees F. ....	5 1/4 to 6
16 to 18 .....	325 degrees F. ....	6 to 6 1/2
18 to 20 .....	325 degrees F. ....	6 1/2 to 7 1/2
20 to 24 .....	325 degrees F. ....	7 1/2 to 9

Note: If turkey is roasted unstuffed, reduce time approximately 5 minutes per pound.

### (Half Turkeys)

3 1/2 to 5 .....	325 degrees F. ....	3 to 3 1/2
5 to 8 .....	325 degrees F. ....	3 1/2 to 4
8 to 12 .....	325 degrees F. ....	4 to 5

### (Foil Wrapped Turkeys)

8 to 10 .....	450 degrees F. ....	2 1/4 to 2 1/2
10 to 12 .....	450 degrees F. ....	2 1/2 to 3
12 to 16 .....	450 degrees F. ....	3 to 3 1/4
16 to 20 .....	450 degrees F. ....	3 1/4 to 3 1/2
20 to 24 .....	450 degrees F. ....	3 1/2 to 3 3/4



## INGREDIENT SUBSTITUTIONS

- 1 square (1 oz.) chocolate equals 3 tablespoons cocoa plus 1  
tablespoon vegetable shortening.
- 1 3/4 cups (approximately) all-purpose flour equals 2 cups cake  
flour.
- 2/3 cups honey equals 1 cup sugar plus 1/3 cup of water.
- 1 package (8 to 9 oz.) macaroni or spaghetti equals 4 to 5 cups  
cooked.
- 1 cup raw rice equals 3 cups of cooked rice, approximately.
- 1 1/2 cups corn syrup equals 1 cup sugar plus 1/2 cup of water.
- 2 tablespoons flour (for thickening) equals 1 tablespoon corn  
starch.
- 2 cups ground meat (tightly packed) equals 1 pound.
- 3 cups ground meat (loosely packed) equals 1 pound.
- 2 1/2 cups raisins equals 1 pound.
- 3 cups coarsely chopped nuts equals 1 pound.
- 1 cup sweet milk equals 1 cup sour milk plus 1 teaspoon soda.
- 1/2 teaspoon soda plus 1 cup sour milk equals 2 teaspoons baking  
powder.
- 2 cups equals 1 can (tall)
- 2 1/2 cups equals No. 2 can
- 3 1/2 cups equals No. 2 1/2 can
- 1 lemon (medium) equals 3 tablespoons juice
- 1 orange (medium) equals 1/2 cup juice
- 2 Tablespoons shortening equals 1 ounce.

## TABLE OF MEASUREMENTS AND ABBREVIATIONS

t. or tsp. ....	teaspoons
T. or Tbsp. ....	tablespoons
c. ....	cup
pt. ....	pint
qt. ....	quart
lb. ....	pound
3 t. ....	1 T.
16 T. ....	1 c. (4 T. - 1/4 c.; 8 T. - 1/2 c.)
2 cups ....	1 pint
2 pints ....	1 qt.
4 qt. ....	1 gal.

## MEASURES OF FRUITS AND NUTS

- 1 pound dates measure about 2 cups
- 1 pound raisins, prunes, dried apricots, dried peaches, dried  
pears or dried figs measures about 3 1/4 to 3 1/2 cups
- 1 pound dried apples measure about 5 cups
- 1 pound cut-up candied fruit peel measures about 3 cups
- 1 pound shelled almonds or Brazil nuts measure about 3 cups
- 1 pound shelled walnuts or pecans measure about 4 cups



## SUPPER QUANTITY COOKING

### BAKED BEANS FOR 100:

8 qt. dry beans	4 lb. salt pork
20 qt. salad	20 doz. rolls
4 lb. butter	20 pies
4 qt. cream	2 lb. coffee

### HASH SUPPER FOR 100:

40 lb. corned beef	5 qt. salad dressing
32 qt. potatoes	5 lb. butter
20 doz. rolls	2 lb. coffee
20 qt. chopped cabbage	4 qt. cream

### CABBAGE SALAD FOR 175:

20 lb. cabbage	4 large cans crushed
1 1/2 qt. Miracle Whip	pineapple
	2 bunches carrots

### HAM SUPPER FOR 225:

48 lb. canned ham	2 qt. milk
24 potato salads (solicited)	1 lb. Crisco
5 lb. coffee	5 to 6 c. water
1 pt. cream	48 pkg. peas
45 qt. strawberries	8 qt. milk
6 pkg. Bisquick equals	6 qt. heavy cream
3/4-inch biscuits	1 pkg. Starlac
	1 c. sugar, add to Bisquick

### BRAISED BEEF FOR 200:

65 lb. stew beef	Harvard beets
60 lb. potatoes	Cabbage salad
36 pies	40 lb. turnip
	2 lb. cheese

### TURKEY DINNER FOR 250:

7 turkeys	75 lb. potato
75 lb. butternut squash	10 bunches celery
20 large cranberry rings	44 pies

### CHICKEN SHORTCAKE FOR 135:

60 lb. chicken	3 large pkg. Bisquick
30 pkg. frozen peas	17 pkg. Flakon corn mix
12 cans cranberry sauce	2 bunches celery



UNIVERSITY OF N.C. AT CHAPEL HILL



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